



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Green Malt Barley

Product: Caramelised Malt, Cara Chrystal

EUROPE CODE: The Swaen©GMB-RCC/110-130EBC

USA CODE: The Swaen©GMB-RCC/40-50°L

Parameter	Unit	Min	Max
Moisture	%		5.5
Extract (dry basis)	%	77	
Wort color	EBC(Lov.)	110(40)	130(50)
pH		5.3	5.6

GoldSwaen©Classic

Usage:

Pilsner, light beers, alcohol reduced beers, Bockbier, export beer, special beers, dark beers.

Description:

GoldSwaen©Classic is a type of caramel malt. Intensifies the beer's body and its smoothness, promotes head formation and retention. Creates soft toffee notes in the beer aroma. By the special production procedure GoldSwaen©Classic has a reddish shine and a typical aroma which serves to intensify and stabilise the flavour.

GoldSwaen©Classic is used in dark festival beers and nutrient beers. Brings a darker golden hue to your beers between GoldSwaen©Munich Light and GoldSwaen©Munich Dark.

Results:

Intense caramel & malt aroma, full round flavour, notes of biscuit.

Rate:

5-10% for dark beers, 1-5% for light beer, Pale ale. Up to 20%

ITEM PACKAGING

25kg bags, 50kg bags, bulk, bulk in liner bag in container.

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of < 40 °C. Improperly stored malts are prone to loss of freshness and flavour. Preground Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavour loss after 18 months.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analysis of Critical Control Points). All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines. All our malts are transported only by GMP-certified transporters.